



# WALL STREET GRILL

## SALAD



### SIMPLE SALAD

FIELD GREENS, TOMATOES,  
CUCUMBER, RADISH,  
WSG HOUSE DRESSING

16

### CHOPPED COBB SALAD

ROMAINE HEARTS, CHERRY TOMATOES,  
AVOCADO, CUCUMBER, BEEF BACON,  
HARD BOILED EGG, RANCH DRESSING

25

### CAESAR SALAD

CHOPPED ROMAINE HEARTS, RADISH,  
CROUTONS, ROASTED TOMATOES,  
ROASTED GARLIC & LEMON DRESSING

18

### ADD A PROTEIN TO YOUR SALAD

### GRILLED CHICKEN

14

### PEPPERED FILET

26

### SALMON

17

### SEARED TUNA

20

### CHILEAN SEABASS

26

## APPETIZERS

### GRANDMA BELLA'S CHICKEN SOUP

SHERRY WINE FORTIFIED BROTH, FRESH DILL,  
SEASONAL VEGETABLES, THIN NOODLES

19

### SHROOMS & CHOKES

MAITAKE MUSHROOMS, ARTICHOKE HEARTS,  
TAHINA SPIKED YOUNG CARROT PURÉE

29

### BBQ DUCK SPRING ROLLS

HOUSE CURED DUCK CONFIT, MUSHROOMS,  
RED CABBAGE, SIGNATURE COFFEE BBQ SAUCE

36

### KARAAGE CHICKEN

CRISPY BONELESS BITES, SWEET SOY GLAZE,  
KIMCHI, GUACAMOLE, SPICY AIOLI

33

### FLAT IRON STRIPS

CRISPY BEEF, SPICY THAI TIGER SAUCE,  
BOURBON SRIRACHA BBQ

36

### HANGING BEEF

SMOKED & CURED BEEF CUTS, BUTTERSCOTCH-  
BLACK PEPPER GLAZE, SRIRACHA RANCH

39

### BEEF & "BACON"

### KIMCHI DUMPLINGS

GINGER, GARLIC, SHIITAKE MUSHROOMS,  
JALAPEÑO, AGED SOY DIPPING SAUCE

36

### VEAL TACOS

### AL PASTOR

SLOW COOKED VEAL BREAST, PINEAPPLE,  
DRIED CHILES, TROPICAL SALSA

39

## BURGERS & SANDWICHES

### AGED PRIME BURGER

CARAMELIZED ONIONS & MUSHROOMS,  
CLASSIC GARNISH, GARLIC AIOLI

48

### STEAK SANDWICH

CHIMICHURRI MARINATED,  
CHARRED PEPPERS & ONIONS, SALSA VERDE

42

### CHICKEN SANDWICH

MARINATED CHICKEN, TOMATOES,  
BABY ARUGULA, BASIL, BALSAMIC AIOLI

30



### PASTRAMI BURGER

AGED PRIME BEEF, SHAVED PASTRAMI,  
MUSTARD AIOLI, GUACAMOLE

48

### SALMON BURGER

RED PEPPER, SHALLOTS, TOMATO,  
RED ONION, LETTUCE, DILL CREAM AIOLI

36



ALL BURGERS & SANDWICHES ARE SERVED WITH FRENCH FRIES

## STEAKS

ALL STEAKS ARE GARNISHED WITH GREENS & BLISTERED RAINBOW TOMATOES

### CENTER CUT RIBEYE 10oz

58

### RIB CHOP 22oz

102

### FILET 10oz

91

## ENTREES

### HERB ROASTED CHICKEN

BUBBLE & SQUEEK POTATOES, SALSIFY,  
BROCCOLINI, GLAZED CARROTS  
TARRAGON JUS

41

### ATLANTIC SALMON

OLIVE TAPANADE BRUSHED FILET, HERBS,  
TUSCAN WHITE BEAN & SUN DRIED  
TOMATO RAGOUT, EGGPLANT HUMMUS

43

### CHILEAN SEABASS

ROASTED MISO & SESAME GLAZE,  
PICKLED GINGER & BEET COULIS,  
BABY BOK CHOY, CRISPY RICE CAKE

54

### PASTA OF THE DAY

MP

## SIDES 17

### FRENCH FRIES SAUTEÉD SPINACH

### BROCCOLINI WHIPPED POTATOES

### TRUFFLE FRIES 23 MUSHROOM MEDLEY 19

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
A SUGGESTED GRATUITY OF 20% WILL BE ADDED TO THE CHECK ON PARTIES OF SIX & MORE



## RAW BAR

<b>SALMON YAKISHIMO</b> MARINATED SALMON TORO, JALAPEÑO, SHAVED ONION, SOY EMULSION	30	<b>CRISPY RICE</b> CHOICE OF SPICY TUNA, SPICY SALMON, GUACAMOLE OR MIX	30
<b>TUNA RIBBONS</b> AVOCADO MOUSSE, CHILI OIL, HOUSE MADE CHIPS	33	<b>TUNA PIZZETTES 3PCS</b> AHI TUNA, WASABI MAYO, CILANTRO, TRUFFLE ESSENCE, CITRUS SALT, SWEET SOY	27

## SUSHI & SASHIMI

10/12 (SASHIMI 2PCS)

AHI TUNA

ATLANTIC SALMON

SPICY TUNA

HAMACHI

IKURA

## CLASSIC SUSHI ROLLS

SPICY TUNA	16	CALIFORNIA	16
SALMON AVOCADO	16	YELLOWTAIL JALAPEÑO	16
TUNA AVOCADO	16	YELLOWTAIL SCALLION	16
SPICY SALMON	16	KING OYSTER MUSHROOM	16
TUNA MANGO	16	VEGETABLE	14

## SPECIALTY ROLLS

<b>KAME-KAZE ROLL</b> CHILEAN SEA BASS, CUCUMBER, TUNA, AVOCADO, SWEET & SPICY MAYO	26	<b>WSG ROLL</b> HAMACHI, TORCHED ATLANTIC SALMON, CUCUMBER, TRUFFLE AIOLI, UMAMI GLAZE	27
<b>FIRE DRAGON ROLL</b> SPICY TUNA, AVOCADO OUTSIDE, SPICY AIOLI	24	<b>SALMON KATSU ROLL</b> PANKO CRUSTED, KANI, AVOCADO, SALMON, TRUFFLE TERIYAKI	25
<b>PEARL ROLL</b> COOKED SALMON, AVOCADO, CUCUMBER, MANGO, GINGER-TERIYAKI GLAZE, WONTON	26	<b>VOLCANO ROLL</b> AVOCADO, KANI TEMPURA, TOBIKO, SPICY TUNA & SPICY SALMON	30